



# BLANC DE ROSE

EXTRA BRUT

*For Karine*

This Blanc de Rose Champagne, obtained by maceration, is unique in Champagne. Most rosé Champagnes containing Chardonnay are blends. Our rosé philosophy at Champagne René Geoffroy is to make "rosé de saignée", obtained by leeching. And that is what led us to create a "rosé de saignée" by macerating Pinot Noir and Chardonnay together in the same vat. Marrying together Chardonnay and Pinot Noir juice and keeping it in contact with the skin of both varieties reveals a hitherto undiscovered harmony, a major first in Champagne...

CUVÉE : Champagne Blanc de rose 1er Cru Extra Brut  
SOIL : Clay and silt with some marl at depth for the Pinot Noir and limestone for the Chardonnay.  
Average age of the vines: 30 years  
BLEND : 2014 vintage  
50% pinot noir et 50% chardonnay  
DOSAGE REGIME : 1 g/l  
FORMATS : special antique bottle

#### VINIFICATION :

Harvested and sorted by hand. Co-maceration with immersed cap in open oak vats. Avoidance of malolactic fermentation.

#### TASTING :

Our aim when we created this new vintage was to strive for a Rosé Champagne that was different, lighter.

The delicate nose reveals notes of rose and violet petals and a hint of grenadine. In the mouth the striking minerality releases aromas of mandarin orange zest and pink grapefruit. The whole is complemented by a wonderful bitterness and very pleasant freshness as it fades from the mouth.

#### PAIRING :

While this Blanc de Rose is perfect as an aperitif, it finds a place of honour when taken with raw fish, such as a slightly marinated carpaccio of salmon and halibut or a simple red tuna sashimi.

#### PRESS REVIEWS

2020 – Guide RVF : 89/100  
2019 – Guide Bettane et Desseauve : 16/20  
2019 – Guide Gault et Millau : 16.5/20  
2017 – James suckling.com : 93/100  
2016 – Le point – J.Dupont : 17/20  
2014 – Tyson Stelzer – Australie : 91/100  
Wine advocate – USA : 90/100



## CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



à Aÿ

